

[54] **SEPARATING VOLATILE AROMATICS FROM ROASTED AND GROUND COFFEE**

[75] Inventor: **Richard T. Liu**, Worthington, Ohio

[73] Assignee: **Societe D'Assistance Technique pour Produits Nestle S.A.**, Lausanne, Switzerland

[21] Appl. No.: **249,701**

[22] Filed: **Apr. 14, 1981**

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 156,166, Jun. 3, 1980, abandoned.

[51] Int. Cl.³ **A23F 5/48; A23F 5/50**

[52] U.S. Cl. **426/386; 426/387; 426/432; 426/434**

[58] Field of Search **426/386, 387, 432, 434**

References Cited

U.S. PATENT DOCUMENTS

2,432,759 12/1947 Heyman 426/386 X
3,148,070 9/1964 Mishkin et al. 426/386

3,244,532 4/1966 Mahlmann 426/386
4,072,761 2/1978 Margolis et al. 426/387

FOREIGN PATENT DOCUMENTS

1001476 12/1976 Canada 426/387

OTHER PUBLICATIONS

Sivetz, et al. Coffee Processing Technology, vol. I, 1963
Avi: Westport, Conn., pp. 297-300.

Primary Examiner—Joseph M. Golian
Attorney, Agent, or Firm—Vogt & O'Donnell

[57] ABSTRACT

A process for collecting volatile aromatics which are entrained with gases evolved during the wetting and extraction of fresh roasted and ground coffee beans and contained in part within the extract itself, and thereafter combining the collected volatile aromatics with processed coffee extract and/or soluble coffee to produce an instant coffee product having improved flavor and aroma is disclosed. The instant coffee product obtained by this process is also disclosed.

11 Claims, 4 Drawing Figures

